

# DINNERLY



## Korean Glazed Tofu with Jasmine Rice and Pickled Radish



25 minutes



2 Servings

The beauty of tofu is its versatility. Here it's glazed in a sweet, spicy, tangy Korean sauce and served with crisp pickled carrot and radish – the perfect balance of textures and flavours.



## WHAT WE SEND

- 150g jasmine rice
- 80g radish
- 1 spring onion
- 1 carrot
- 200g honey soy tofu <sup>1,6,11</sup>
- 30g Korean chilli paste <sup>1,6</sup>
- 2 tsp sesame oil <sup>11</sup>

## WHAT YOU NEED

- 2 garlic cloves
- 2 tbs white vinegar
- 1 tbs sugar
- 2 tbs tomato sauce
- 2 tsp soy sauce <sup>6</sup>

## TOOLS

- small saucepan with lid
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Soy (6), Sesame (11). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 570kcal, Fat 13.3g, Carbs 90.4g, Proteins 22.3g



### 1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



### 2. Prep veggies

Meanwhile, trim the **radish**, then cut into small batons. Thinly slice the **spring onion**. Peel the **carrot** and thinly slice. Crush or finely chop **2 garlic cloves**. Cut the **tofu pieces** into quarters.



### 3. Pickle veggies

Put **2 tbs white vinegar**, **2 tsp sugar**, **¼ tsp salt** and **1 tbs water** in a bowl and stir until the sugar dissolves. Add the **radish** and **carrot** and toss well to combine. Set aside to pickle, tossing occasionally.



### 4. Make sauce

Drain **1 tbs liquid** from the pickles. Combine the pickling liquid, **chilli paste**, **2 tbs tomato sauce** (see Make it yours), **2 tsp soy sauce** and **2 tsp sugar** in a bowl. Heat the **sesame oil** in a medium frypan over medium heat. Cook the **garlic**, stirring, for 30 secs or until fragrant.



### 5. Serve up

Add the **tofu** and **chilli sauce mixture** to the garlic and cook, stirring, for 1 min or until warmed through. Drain the **pickled veggies**, reserving the remaining pickling liquid. Divide the **rice** among bowls, then top with the **glazed tofu** and pickled veggies. Scatter with the **spring onion** and drizzle with some of the **reserved pickling liquid**. Enjoy!



### 6. Make it yours

The tomato sauce helps to temper the spiciness of the chilli paste; however, you can adjust the flavour to suit your own taste. If you like things spicy, use less tomato sauce or leave it out completely, or use less chilli paste if you prefer a milder heat.